



DOMAINE DES SÉNÉCHAUX
Châteauneuf-du-Pape



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AOC CHATEAUNEUF-DU-PAPE WHITE 2020
14%

The ancient vineyard of Châteauneuf-du-Pape became world famous when the Popes settled in Avignon in 1350. It later became the first French appellation d'origine in 1933 under the influence of Baron Le Roy. The Cazes family completes its range of quality vineyards by acquiring the Domaine des Sénéchaux located in the heart of prestigious Châteauneuf-du-Pape appellation.

The terroir

3 ha located in the commune of Châteauneuf-du-Pape on a superficial sandy-clay soil, with a south south-westerly aspect.

The vintage

After a mild winter, with light frost period, no mistral winds and small precipitation, the last two weeks of February, was marked by high temperatures for the season that caused a early bud break between 5 and 8 March.

The inflorescence on all the white grape varieties was very regular and the flowering took place from May 7th to 15th in favorable weather conditions. An important step to obtain a very good charge balance for the vines.

In the spring, the rainfall was not very abundant allowing the water stress to settle during the summer. Under these conditions, neither leaf stripping nor green harvests were carried out.

In order to keep the freshness and a pleasant acidity in the wine, the harvest started quite early, on the 2 September and took place in favorable sanitary conditions until 30 September.

Tasting notes

Clear and brilliant, light yellow-colored with green tints, the 2020 vintage reveals a nose that is both complex and charming. Its bouquet opens with floral notes (verbena) and aromas of citrus and ripe white fruit.

On the palate, the attack is full-bodied with, once again, a beautiful aromatic complexity between notes of citrus, exotic fruits and white fruits (peach) balanced by a delicately woody touch.

With a beautiful structure for aging, the finish is fresh and tasty (sweet spices).

Culture

Short pruning, ploughing, organic fertilizer, leaf thinning, manual harvesting.

Vinification

The press was filled by gravity with light crushing of the grapes. Skin maceration of the Roussanne and Clairette. Cold racking, followed by thermo regulated vinification (18°).

Grape varieties

33% Roussanne, 29% Clairette, 28% Grenache blanc et 10% Bourboulenc

Aging

Fermentation and maturing for 6 months in one-wine barrels with 60% Roussanne and 15% Clairette.



Shrimps & scallops,
Asparagus Risotto,
Quail chartreuse with
porcini mushrooms



FINE WINE AMBASSADOR

J.M. CAZES SÉLECTION

